

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1.-21. (Canceled).

22. (Canceled):

23. (Previously Presented) A composition comprising a modified lupin protein according to claim 32, and a fat-soluble active ingredient or colorant, and, optionally, adjuvants and/or excipients.

24. (Previously Presented) A composition as in claim 23 wherein the fat soluble active ingredient or colorant is a carotenoid, a fat soluble vitamin, a triglyceride, an oil soluble UV-A or UV-B filter or a mixture thereof.

25. (Previously Presented) A composition as in claim 24 wherein the carotenoid is  $\alpha$ - or  $\beta$ -carotene, 8'-apo- $\beta$ -carotenal, 8'-apo- $\beta$ -carotenoic acid ethyl ester, canthaxanthin, astaxanthin, lycopene, lutein, zeaxanthin or crocetin or mixtures thereof.

26. (Previously Presented) A composition as in claim 24 wherein the fat soluble vitamin is Vitamin A, D, E or K.

27. (Previously Presented) A composition as in claim 32 wherein at least one of a mono-, di-, oligo- or polysaccharide, a triglyceride, a water-soluble anti-oxidant, a fat-soluble anti-oxidant, silicic acid and water is additionally present.

28. (Previously Presented) A composition as in claim 27 wherein the mono- or disaccharide is saccharose, invert sugar, glucose, fructose, lactose or maltose and the composition optionally contains glycerol in addition.

29. (Previously Presented) A composition as in claim 27 wherein the polysaccharide is a starch or a starch hydrolysate and/or the triglyceride is a vegetable oil or fat.

30. (Previously Presented) A composition as in claim 29 wherein the starch hydrolysate is a dextrin or a maltodextrin (in the range of 5-65 dextrose equivalents) or a glucose syrup (in the range of 20-95 dextrose equivalents).

31. (Previously Presented) A composition as in claim 23 wherein the amount of modified lupin protein is from about 0.5 to about 60.6 wt.-% and the amount of fat soluble active ingredient or colorant is from about 0.1 to about 80.0 wt.-%.

32. (Currently Amended) A modified lupin protein obtained by a process which consists of:

adjusting an aqueous solution or suspension of lupin proteins of native origin having a dry mass content of from 0.1 to 20% to pH 3 to 9,

adding 0.01 to 10% by weight of a protease, in relation to the dry weight of the lupin protein,

incubating the protein solution or suspension for 5-10 minutes at a temperature of from 5 to 70°C until a degree of hydrolysis of from ~~1 to 30%~~ 1 to 10% is obtained, and  
inactivating the protease.